

STATEMENT OF CORRECTIVE ACTION

The following actions were taken to correct each of the deficiencies noted during the vessel sanitation inspection conducted on board Radisson Seven Seas Cruises' vessel *m/s Seven Seas Mariner* on January 07, 2003 in Ft. Lauderdale, USA

| No. | Ref. | Pts. | Critical | Description. | Corrective Actions Taken |
|-----|------|------|----------|---|---|
| 1 | 02 | 0 | No | Medical A patient was dispensed antidiarrheal medication but was not entered in the gastrointestinal illness log as required. | All GE patients are mentioned in the USPH log book. It has been stressed with the medical staff that all GI reporting must be symptomatic. |
| 2 | 08 | 0 | No | Potable Water The comprehensive cross connection control program did not list all of the devices in the galleys and ware washing areas. | All back flow control devices are now listed in the comprehensive cross connection control program. |
| 3 | 09 | 0 | Yes | Whirlpool Spas A review of the charts noted a few days where the bromine residual was not kept at 4ppm or higher. | Each recorder has been provided with a millivolt to parts per million conversion chart. |
| 4 | 41 | 0 | No | Ventilation The condensate collection system and drain pan were not accessible for inspection. | A lot of parts of the machine have to be dismantle for having access to this drain. Some will be accessible for the future inspection |
| 5 | 38 | 0 | No | Compass Rose Dining Room The mop was stored in the bucket in the foyer leading to the galley | Cleaning personnel has been instructed that cleaning materials must be stored in the designated cleaning lockers when not in use. Mops are to be air dried before being placed in the locker, and must be stored upside down. |
| 6 | 28 | 0 | No | Main Galley - Dish Wash - Starboard Side The plate covers were not stored | Cleaning personnel has been reminded that plate covers are to be stored inverted at all times. |

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|---|----|---|----|--|--|
| | | | | inverted | |
| 7 | 22 | 0 | No | Crew Dishwash The final rinse spray pattern was poor. The pressure was less than 10 PSI. The final rinse temperature was tested at 170°F at the plate level. | The final rinse pressure was adjusted to meet the manufacturers recommend pressure of 15 to 21 psi. The final rinse temperature was adjusted that a utensil surface temperature of 160 °F is achieved. |
| 8 | 27 | 0 | No | Pool Grill Food debris was noted in the grill drip pan housing | Cleaning personnel has been instructed to clean the housing after each service period. |

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